

TITLE

A CANOLA VARIETY PRODUCING A SEED
WITH REDUCED GLUCOSINOLATES AND LINOLENIC ACID
YIELDING AN OIL WITH LOW SULFUR, IMPROVED SENSORY
CHARACTERISTICS AND INCREASED OXIDATIVE STABILITY

ABSTRACT OF THE INVENTION

A canola line has been stabilized to produce seeds
having an α -linolenic acid content of less than that of
generic canola oil, more preferably less than or equal
10 to about 7% α -linolenic acid relative to total fatty
acid content of said seed and a total glucosinolate
content of less than 18 $\mu\text{mol/g}$ of defatted meal, more
preferably less than or equal to about 15 $\mu\text{mol/g}$ of
defatted meal. This canola line has reduced sulfur
15 content of less than or equal to 3.0 ppm, improved
sensory characteristics and increased oxidative
stability.

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35 BCS